
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

Leonhardsgraben 49 | CH-4051 Basel
T +41 (0)61 261 10 10 | F +41 (0)61 261 10 04
info@teufelhof.com | www.teufelhof.com

Der Teufelhof Basel The guest and culture house

Welcome in the unique guest and culture house «Der Teufelhof Basel». In the Teufelhof Basel we unite under one roof hotellerie, gastronomy and culture. With our two hotel concepts, the gourmet Restaurant Bel Etage, the modern Restaurant Atelier, the cozy Bar&Kaffee Zum Teufel, the in-house theatre and the delicacy store falstaff in our archaeological cellar with a little museum, we offer high standards and quality to our guests in an inspiring environment.



The kitchen of the gourmet restaurant Bel Etage

Michael Baader as head chef, Ernst Zahnd as second head chef and Nils Berg as sous-chef, influence the culinary offer at the Teufelhof, together with the sixteen members crew.

The gourmet restaurant Bel Etage offers a seasonal, product orientated and uncomplicated gourmet kitchen on a high standard. Michael Baader is head chef since the opening in 1989. The restaurant has been distinguished several times with one Michelin Star: it offers changing à la carte dishes that are created in team by the kitchen crew and prepared with high culinary art. Enjoying all this with the perfect matching wine is a unique experience.

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The culinary rules

Cooking art doesn't start in the pan, it starts in the heads of all the cooks. It's also a matter of professional ethic. It begins with the handcraft knowledge, the intent to personal creativity and the claim of quality of the used products. This excludes every convenience food and „ready to use“ products.

In our house, everything is possible. Don't hesitate to contact us and tell us, what we can do for you. Of course, we can create a menu that includes all of your wishes and needs. Please contact us. We are here for you.

The following culinary rules are applied to the menu suggestions and creation:

- ❖ In the restaurant Bel Etage we highly recommend to choose the dishes shortly before your event, as we are knowing at this time the whole seasonal offer. This allows us to advise you appropriate to your needs. The latest menu is at your disposal three weeks prior to your event.
- ❖ Our menu suggestions can be applied for groups of minimum 10 people, if every guest eats the same dishes.
- ❖ Please create an unique menu for the whole group (with one dish per course)
- ❖ We are happy to offer you an alternative (fish and/or vegetarian) from our daily offer.
- ❖ We are grateful, if you could inform us about any allergies or intolerances.
- ❖ Selection menus are possible, but only under consideration of the daily offer. Please contact us if you wish this option.
- ❖ Please note that we are not able to guarantee always the fish dishes, as we claim a high standard of quality in the delivered products. Sometimes it can happen that the chosen fish will not be delivered in the expected quality. In this case, we would provide you with a last minute alternative.

Menu suggestions March and April

Prices	
3 courses gourmet menu	CHF 115.00
4 courses gourmet menu	CHF 135.00
5 courses gourmet menu	CHF 155.00
6 courses gourmet menu	CHF 175.00

All of our prices are in Swiss francs and including 7.7% VAT.

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Our menus

Menu 1 at CHF 115.00 per person

*Goose-liver tiramisu with dandelion salad
and pecan nuts (HUN)*

CHF 115.00

*Lamb saddle from Berner Oberland
with Piment d'Espelette jus
and wild garlic risotto*

CHF 115.00

*Moelleux au chocolat with pear
and barberry ice cream*

CHF 115.00

Friandises

Menu 3 at CHF 135.00 per person

*Swiss rabbit roulade
with bell pepper vinaigrette
and artichoke salad*

CHF 135.00

Water-cress soup with Breton lobster

CHF 135.00

*Regional Freeland beef fillet
with truffle sauce,
pepper gnocchi and green asparagus*

CHF 135.00

*Rhubarb duet
with cappuccino ice cream*

CHF 135.00

Friandises

Menu 2 at CHF 115.00 per person

*Roasted wild shrimps
with raz el hanout and yoghurt espuma*

CHF 115.00

*Grouper with bell-pepper caramel
and garden rocket risotto*

CHF 115.00

*Coconut mousse with baby pineapple
and piña colada ice cream*

CHF 115.00

Friandises

Menu 4 at CHF 155.00 per person

Duo of scallops with citrus fruit and vanilla

CHF 155.00

Ravioli with morels, fresh cheese and saffron

CHF 155.00

*Turbot fillet with verbena and lime sauce,
cuttlefish spaghetti and pak-choi*

CHF 155.00

*Baked Stilton
with white port wine pear*

CHF 155.00

Guavas and tequila sorbet

CHF 155.00

Chocolate variation

CHF 155.00

Friandises

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*Alternatives gourmet restaurant Bel Etage
March and April*

Starters

Marinated veal fillet with lime and olive mousse and herb salad

Smoked pike-perch with tarragon sour cream and green asparagus salad

Soups

Green-pea soup with smoked sturgeon fillet and mint

Riesling wine and spinach soup with organic egg and pancetta

Intermediate courses

Lime risotto with green asparagus and morels

Goat fresh cheese ravioli with honey espuma and walnuts

Main courses

Sole fillet and scampi in Asian vegetables court-bouillon with sesame spaghetti

Gratinated brill fillet with beef bone-marrow, red wine butter and celery puree

*Roulade of guinea fowl from Miéral with morels, soda-pickled white-bread dumplings
and young carrots*

*Bison fillet with mountain cranberry and malaguetta pepper jus, comfitted potatoes
and young vegetables*

Vegetarian main courses

Amalfi lemon risotto with pumpkin and fennel chutney

Leek strudel with truffles Périgord

Desserts

Chocolate and banana tartlet with mango coulis and rose and litchi ice cream

Goat fresh cheese tartlet with rhubarb compote and almond ice cream

Variation of Swiss and French cheese

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